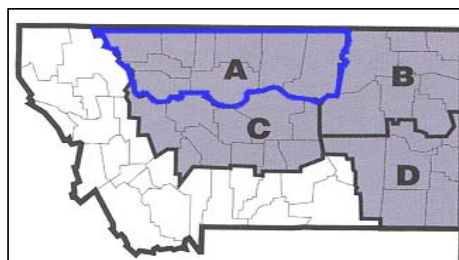


Montana Hard Red Spring Wheat Northcentral Montana (Area A)

The 2008 A region consisted of 9 counties. This region generally contains about 30% of Montana's spring wheat crop. This regions' quality results were based on samples taken at 19 locations. Our quality tests were facilitated and analyzed by the Hard Red Spring Wheat Quality Laboratory in the Department of Plant Science at North Dakota State University, Fargo, USA.



Some popular varieties grown in the A region in 2008 included: Choteau (37%), Fortuna (10%), Corbin (10%), Conan (8%), AC Lilian (6%), and McNeal (5%). Choteau is a solid stemmed Montana variety, which makes it resistant to wheat stem sawfly. It has good grain protein and acceptable milling and baking quality. Fortuna is a solid stemmed North Dakota variety, with relatively high yields, superior milling properties, and acceptable baking properties.

	2004	2005	2006	2007	2008
<u>Production Data</u>					
Bushels produced (1,000 bu)	33,761	30,797	25,126	15,766	21,057
Average Yield bu/ac	30	33	24	19	29
<u>Wheat Grading Data</u>					
Test Weight (lbs. per bu.)	60.5	59.3	58.5	58.4	60.6
Test Weight (kg. per hl.)	79.6	78.0	77.0	76.9	79.7
<u>Other Kernel Quality</u>					
Protein (%) (Wheat, 12% MB)	14.4	14.6	15.5	15.9	13.7
Moisture (%)	11.0	10.6	10.6	9.9	10.8
1000 Kernel Wt. (g)	29.2	30.4	24.4	25.8	33.4
Sedimentation (Wheat)	61.0	64.0	60.0	60.0	56.0
Falling Number (sec)	391.0	406.0	390.0	408.0	367.0
<u>Flour Quality Data</u>					
Extraction (%)	67.8	69.6	67.6	67.7	69.7
Flour Ash (%)	0.4	0.5	0.5	0.5	0.5
Wet Gluten (%) (1984)	33.2	34.8	40.2	41.2	35.0
Gluten Index(%)*			83.0	84.0	88.0
<u>Physical Dough Properties</u>					
Farinograph Pk Time (minutes)	38.0	4.5	12.0	23.0	7.0
Farinograph Tolerance/Stability (minutes)	22.0	14.0	33.0	32.5	11.0
Farinograph Absorption (%)	63.5	65.1	65.8	65.1	65.9
Extensibility(45 min)*			21.5	18.9	20.8
Resistance(45 min)B.U.*			690.0	508.0	372.0
Area(sq.cm)*			185.0	122.0	104.0
Extensibility(135 min)*			21.9	16.1	20.3
Resistance(135 min)B.U.*			600.0	694.0	517.0
Area(sq.cm)*			164.0	142.0	141.0
<u>Baking Data</u>					
Loaf Volume (cc)	1050.0	1030.0	1130.0	1050.0	955.0
Loaf Grain & Texture	7.5	7.5	8.5	8.5	8.5
Baking Absorption (%)	62.0	63.6	64.3	63.7	64.4

*New as of 2006

Please note that new mills were used during testing in 2008, therefore data may not be comparable to previous years' results, or represent a true commercial mill.

2008 Hard Red Spring Wheat Quality - A Region